Technical data sheet

Product features

Cooking range combined with static electric oven GN 2/1 - 4x burner ECO 400 V / 3N		
Model	**SAP Code**	00110112
SPBT 70/80 21 GE	**A group of articles - web**	Stoves



- Device type: Combined unit
- Power consumption of the zone 1 [kW]: 6
- Power consumption of the zone 2 [kW]: 6
- Power consumption of the zone 3 [kW]: 6
- Power consumption of the zone 4 [kW]: 3,5
- Type of internal part of the appliance 1 (eg oven): Electric
- Type of internal part of the appliance 2 (eg oven): Static
- Material: AISI 304 top plate, AISI 430 cladding

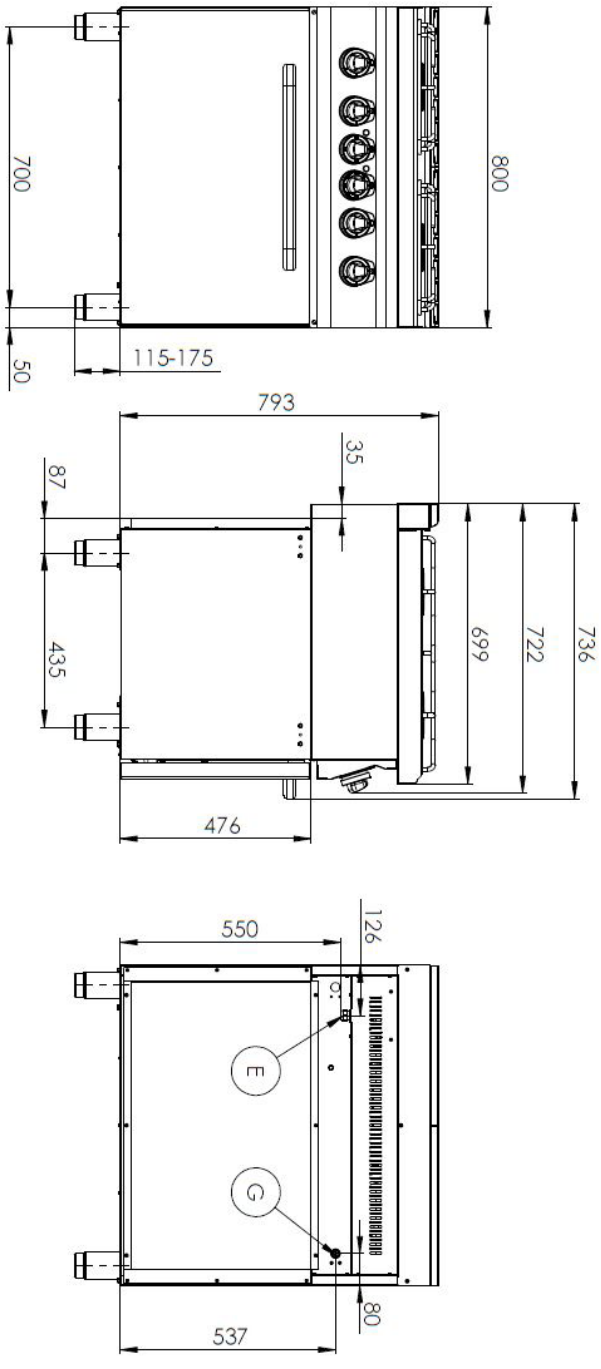
SAP Code	00110112	**Power consumption of the zone 1 [kW]**	6
Net Width [mm]	800	**Power consumption of the zone 2 [kW]**	6
Net Depth [mm]	700	**Power consumption of the zone 3 [kW]**	6
Net Height [mm]	900	**Power consumption of the zone 4 [kW]**	3,5
Net Weight [kg]	83.00	**Type of internal part of the appliance 1 (eg oven)**	Electric
Power electric [kW]	6.300	**Type of internal part of the appliance 2 (eg oven)**	Static
Loading	400 V / 3N - 50 Hz	**Width of internal part [mm]**	682
Power gas [kW]	21.500	**Depth of internal part [mm]**	558
Type of gas	Natural gas, propane butane	**Height of internal part [mm]**	348
Number of zones	4	**Diameter of device [mm]**	100

RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062

Technical data sheet

Technical drawing

Cooking range combined with static electric oven GN 2/1 - 4x burner ECO 400 V / 3N		
Model	**SAP Code**	00110112
SPBT 70/80 21 GE	**A group of articles - web**	Stoves



RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062

Technical data sheet

Product benefits

Cooking range combined with static electric oven GN 2/1 - 4x burner ECO 400 V / 3N		
Model	**SAP Code**	00110112
SPBT 70/80 21 GE	**A group of articles - web**	Stoves

1 **Massive construction of burners**

high performance and efficiency
cast iron burners removable
long life

- energy saving (perfect combustion)
- time saving for food preparation
- easy maintenance/cleaning

2 **Hygienic moldings of the top plate**

absence of sharp corners and edges (potential places where dirt could stick)
smooth transitions

- easy quick cleaning

3 **Degree of protection of the control elements IPX4**

maintenance-free system
resistance to splash water
long life

- savings on service interventions
- easy cleaning and maintenance of equipment

4 **All-stainless design**

long life
resistance of a ground steel plate with a thickness of 10 mm

- savings on service interventions
- higher corrosion resistance

5 **Safety element – thermocouple**

safe operation for personnel
there is no overheating and damage to the thallus
long life

- savings on service interventions
- easier and faster operation

6 **Large electric oven with four positions for racks with static cooking**

possibility of baking
high capacity and variability
all-stainless design

- suitable for yeast dishes and desserts
- long service life
- easy to clean

RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062

Technical data sheet

Technical parameters

Cooking range combined with static electric oven GN 2/1 - 4x burner ECO 400 V / 3N		
Model	**SAP Code**	00110112
SPBT 70/80 21 GE	**A group of articles - web**	Stoves

1. **SAP Code:**
   00110112
2. **Net Width [mm]:**
   800
3. **Net Depth [mm]:**
   700
4. **Net Height [mm]:**
   900
5. **Net Weight [kg]:**
   83.00
6. **Gross Width [mm]:**
   842
7. **Gross depth [mm]:**
   800
8. **Gross Height [mm]:**
   975
9. **Gross Weight [kg]:**
   97.00
10. **Device type:**
    Combined unit
11. **Construction type of device:**
    With substructure
12. **Power electric [kW]:**
    6.300
13. **Loading:**
    400 V / 3N - 50 Hz
14. **Power gas [kW]:**
    21.500
15. **Type of gas:**
    Natural gas, propane butane
16. **Material:**
    AISI 304 top plate, AISI 430 cladding
17. **Worktop material:**
    AISI 304
18. **Worktop Thickness [mm]:**
    1.20
19. **Number of zones:**
    4
20. **Power consumption of the zone 1 [kW]:**
    6
21. **Power consumption of the zone 2 [kW]:**
    6
22. **Power consumption of the zone 3 [kW]:**
    6
23. **Power consumption of the zone 4 [kW]:**
    3,5
24. **Number of power control stages:**
    6
25. **Safety thermostat up to x ° C:**
    360
26. **Adjustable feet:**
    Yes
27. **Number of burners/hot plates:**
    4
28. **Diameter of device [mm]:**
    100

RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062

Technical data sheet

Technical parameters

Cooking range combined with static electric oven GN 2/1 - 4x burner ECO 400 V / 3N		
Model	**SAP Code**	00110112
SPBT 70/80 21 GE	**A group of articles - web**	Stoves

29. Type of gas cooking zones:
Cast iron burners

30. Type of internal part of the appliance 1 (eg oven):
Electric

31. Type of internal part of the appliance 2 (eg oven):
Static

32. Width of internal part [mm]:
682

33. Depth of internal part [mm]:
558

34. Height of internal part [mm]:
348

35. Maximum temperature of the inner chamber [°C]:
300

36. Minimum temperature of the inner chamber [°C]:
50

37. Connection to a ball valve:
1/2

38. Cross-section of conductors CU [mm²]:
1

RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062